CLAIMS

1. A method for operating a cooking hob, in particular a gas cooking hob with at least two cooking points (1, 2, 3, 4) and with at least one electronic control component (13, 14), of which cooking points at least a second cooking point (2, 3, 4) is further away from the electronic component (13, 14) than a first cooking point (1), characterised in that the first cooking point (1) is rendered inoperational or respectively its calorific output (P_1) is reduced, if a temperature (T_K) of the electronic component (13, 14) exceeds a threshold temperature (T_1), while the second cooking point (2, 3, 4) is operational or respectively its calorific output (P_2, P_3, P_4) remains unchanged.

2. The method as claimed in claim 1, characterised in that the threshold temperature (T_1) is in particular in a magnitude of ca. 20 K below a temperature range reached at a maximum permissible thermal load of the electronic component (13, 14).

3. The method as claimed in any one of the preceding claims, characterised in that the operability or respectively the calorific output (P_1) of the first cooking point (1) is reset still during the cooking hob operation.

4. The method as claimed in claim 3, characterised in that resetting of the first cooking point (1) takes place when a preset cooling interval (ta) has expired.

5. The method as claimed in claim 4, characterised in that the length of the cooling interval (ta) is

preset by means of the variation in time of the component temperature (T_K) directly after it enters the cooling interval (t_a).

6. The method as claimed in any one of claims 3 to 5, characterised in that resetting of the first cooking point (1) takes place when the variation in time of the component temperature (TK) falls at an angle of inclination (α), which is greater than a preset angle of inclination.

7. The method as claimed in any one of claims 3 to 6, characterised in that resetting of the first cooking point (1) takes place when the component temperature (TK) of the threshold temperature (T1), preferably drops below an underlying lower threshold temperature.

8. The method as claimed in any one of the preceding claims, characterised in that the calorific output (P1) corresponds to the first cooking point (1) after resetting of the calorific output (P1) before the threshold temperature (T1) is exceeded.

9. The method as claimed in any one of the preceding claims, characterised in that on completion of reduction of the calorific output (P1) the first cooking point (1) is switched off when the component temperature (TK) has not fallen below the threshold temperature (T1).

10. The method as claimed in any one of the preceding claims, characterised in that in addition to the first cooking point (1) the second cooking point (2) is switched off or respectively its calorific output (P_2) is reduced when the component temperature (T_K) has not fallen below the

threshold temperature (T_1) after a specific time period.

11. The method as claimed in any one of the preceding claims, characterised in that the second cooking point (2) is switched off or respectively its calorific output (P_2) is reduced when the component temperature (TK) exceeds a second threshold temperature (T2) set above the first threshold temperature (T1).

12. The method as claimed in any one of the preceding claims, characterised in that a number of threshold temperatures (T1, T2, T3, T4) is stored, and in that at least one of the cooking points (1,2, 3,4) is rendered operational or respectively its calorific output (P_1, P_2, P_3, P_4) is reduced when the component temperature (T_K) exceeds one of the threshold temperatures (T_1, T_2, T_3, T_4).

13. The method as claimed in claim 12, characterised in that a threshold temperature (T1, T2, T3, T4) is assigned to each of the cooking points (1,2, 3,4) of the cooking hob in each case and the values of the threshold temperatures of the cooking points rise with increasing distance of the cooking points from the electronic component (13, 14).

14. The method as claimed in any one of the preceding claims, characterised in that in the case of gas cooking hob cooling the electronic component (13, 14) is supported by a primary air flow (I) to the second cooking point (2, 3; 4) in operation.

15. A cooking hob, in particular a gas cooking hob with a control unit (14), at least two cooking

points (1, 2, 3, 4) and at least one electronic component (13, 14), of which cooking points at least a second cooking point (2, 3, 4) is further away from the electronic component (13, 14) than a first cooking point (1), characterised in that by means of the control unit (14) the first cooking point (1) is rendered inoperational or respectively its calorific output (P_1) is reduced, if a temperature (T_K) of the electronic component (13, 14) exceeds a threshold temperature (T_1), while the second cooking point (2, 3, 4) is operational or respectively its calorific output (P_2, P_3, P_4) remains unchanged.